

Platinum Series

Standard Features

- Largest Cooking Area
- Total BTU's: 24" - 20,000 BTU (NAT or LP)
32" - 40,000 BTU (NAT or LP)
36" - 40,000 BTU (NAT or LP)
48" - 60,000 BTU (NAT or LP)
60" - 60,000 BTU (NAT or LP)
72" - 80,000 BTU (NAT or LP)
- Dual valve control for left and right operation
- 90 second preheat time with no waiting between loads
- Interpiping of gas connection to sectional range base (not available for Pass Thru (PT) model)
- Stainless steel construction
- Bright anneal removable crumb tray. (Platinum Only)
- 5 position rack.
- Mounts on flue riser or wall. Also available as a countertop unit.
- 2-Year Warranty on Operations Parts
- Chrome plated cooking racks
- Pass Thru (PT) cheese melter is countertop or shelf mount only (shelf not included)

**P24-CM; P32-CM; P36-CM; P48-CM; P60-CM; P72-CM
P32-CM-PT; P36-CM-PT; P48-CM-PT; P60-CM-PT; P72-CM-PT**



Model
P36-CM



Model
P36-CM-PT
with optional legs

Job _____
Item# _____

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Constructed of 430 stainless steel #3 polish.

Assembly: Double wall enforced sides and back. Removable broiler racks, constructed of .375" diameter welded steel chrome plated rod. 5 broiling positions.

Controls: Independent dual valve controls to operate left and right burner field (except P24-CM). Heavy duty gas valves adjust gas flow with variable temperature adjustment between high and off. Broiler rack (5 position) can be raised or lowered for optimum broiling applications.

OPTIONAL Mounting: Can be mounted to a flue riser or available as a wall mount or countertop unit. Countertop units standard with 4" high legs.

Flue Riser: Heavy duty, reinforced flue riser and air insulated shield located on bottom of broiler to protect broiler from heat generated on range top.

Broiler: Infrared cheese melter that can mount on the flue riser of a sectional and/or restaurant range, mount on the wall or used with 4" legs as a countertop unit. Available in natural or propane.

P24-CM: Equipped with 2 -10,000 BTU infrared burners - total 20,000 BTU (NAT or LP) and single valve control. Cooking cavity is 19" wide and 13" deep, with five adjustable positions. 247 sq. in. cooking surface.

P32-CM: Equipped with 4 -10,000 BTU infrared burners - total 40,000 BTU (NAT or LP) and dual valve control for left and right operation. Cooking cavity is 27" wide and 13" deep, with five adjustable positions. 351 sq. in. cooking surface.

P36-CM: Equipped with 4 -10,000 BTU infrared burners - total 40,000 BTU (NAT or LP) and dual valve control for left and right operation. Cooking Cavity is 31" wide and 13" deep, with five adjustable positions. 403 sq. in. cooking surface.

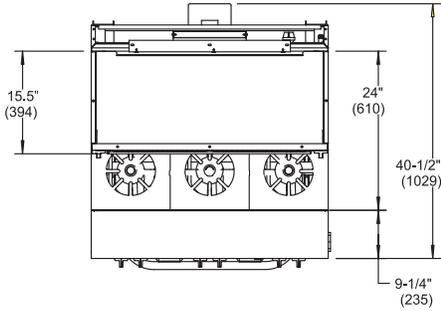
P48-CM: Equipped with 6 -10,000 BTU infrared burners - total 60,000 BTU (NAT or LP) and dual valve control for left and right operation. Cooking cavity is 43" wide and 13" deep, with five adjustable positions. 559 sq. in. cooking surface.

P60-CM: Equipped with 6 -10,000 BTU infrared burners - total 60,000 BTU (NAT or LP) and dual valve control for left and right operation. Cooking Cavity is 55" wide and 13" deep, with five adjustable positions. 715 sq. in. cooking surface.

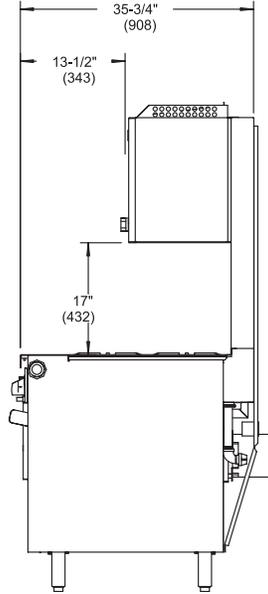
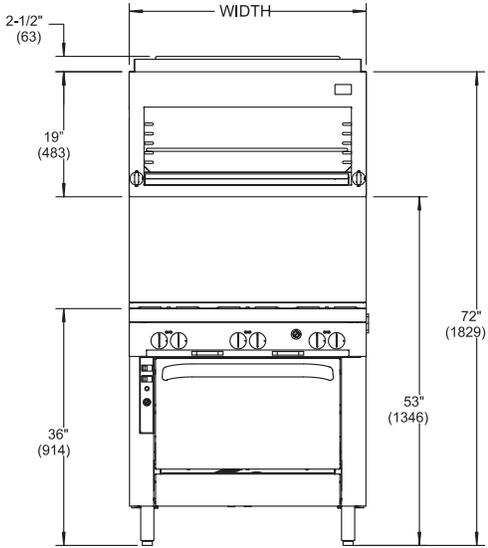
P72-CM: Equipped with 8 -10,000 BTU infrared burners - total 80,000 BTU (NAT or LP) and dual valve control for left and right operation. Cooking cavity is 67" wide and 13" deep, with five adjustable positions. 871 sq. in. cooking surface.



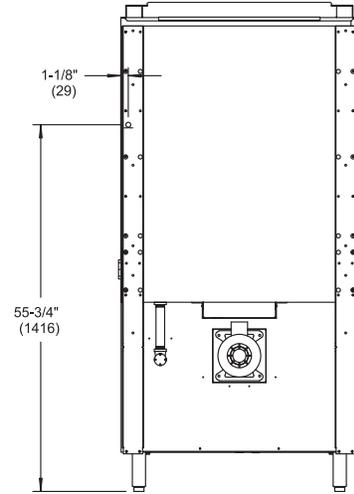
Models: P24-CM P32-CM P36-CM P48-CM P60-CM P72-CM
 P32-CM-PT P36-CM-PT P48-CM-PT P60-CM-PT P72-CM-PT



MODEL	WIDTH	HEIGHT	DEPTH	WEIGHT
P24-CM	24" (610)	21.5" (546)	15.5" (394)	90 lbs (41 kg)
P32-CM/ P32-CM-PT	32" (813)	21.5" (546)	15.5" (394)	120 lbs (54 kg)
P36-CM/ P36-CM-PT	36" (914)	21.5" (546)	15.5" (394)	135 lbs (61 kg)
P48-CM/ P48-CM-PT	48" (1219)	21.5" (546)	15.5" (394)	175 lbs (79 kg)
P60-CM/ P60-CM-PT	60" (1524)	21.5" (546)	15.5" (394)	220 lbs (100 kg)
P72-CM/ P72-CM-PT	72" (1829)	21.5" (546)	15.5" (394)	265 lbs (120 kg)



The broiler and flue riser assembly is shown here mounted on a six-burner open top range with a convection oven base.



UTILITY INFORMATION

GAS: Required natural gas operating pressure is 4" W.C. Required propane gas operating pressure is 10" W.C. A pressure regulator is supplied with the unit. The required supply line size to regulator is 3/8" NPT. If using a Flex hose, the I.D. should not be smaller than the I.D. of the manifold of the unit it is being connected to. Rear gas inlet center line is located 2-3/4" from the bottom and 1-1/8" in from the right side as you face the unit.

MODEL	GAS (BTU/Hr)	
	NATURAL	PROPANE
P24-CM	20,000	20,000
P32-CM/ P32-CM-PT	40,000	40,000
P36-CM/ P36-CM-PT	40,000	40,000
P48-CM/ P48-CM-PT	60,000	60,000
P60-CM/ P60-CM-PT	60,000	60,000
P72-CM/ P72-CM-PT	80,000	80,000

MISCELLANEOUS

- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 1" on sides and 3" on rear.
- Check local codes for fire and sanitary regulations.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

OPTIONS AND ACCESSORIES for P32-CM/P36-CM/P48-CM/P60-CM/P72-CM Only

- Range mount (specify riser size)
- Wall mount with bracket
- 4" stainless steel legs for countertop use
- Sloped enclosure
- Additional rack

OPTIONS AND ACCESSORIES for P32-CM-PT/P36-CM-PT/P48-CM-PT/P60-CM-PT/P72-CM-PT Only

- 4" stainless steel legs for countertop use
- Additional rack



INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
 (919) 762-1000 www.southbendnc.com